

Section 55
OTHER JUNIOR PROJECTS—BAKED GOODS & PRESERVED FOODS

ENTRY FORMS DUE: Friday, August 20, 2010 EXHIBITS DUE: 10:00 p.m. Tuesday, September 14 JUDGING BEGINS: 9:00 a.m. Wednesday, September 15 RELEASE TIME: 7:30 p.m. Sunday, September 19

1. Exhibitor must home prepare all entries in these Divisions.
2. LIMIT: Maximum of 12 entries per exhibitor per class.
3. NO MIXES PERMITTED.
4. Each entry in these divisions shall have been made or produced by the exhibitor. Entries shall be made on Junior Department entry forms provided by the Fair. *The signature of a parent or guardian is required.*
5. State and Local Rules and Regulations apply to all entries and score cards in corresponding Senior and Junior Department classes shall be used unless otherwise provided in these divisions.
6. Exhibitors who are enrolled in any junior organization for which classes are offered elsewhere are not eligible to enter in these divisions.
7. DANISH SYSTEM OF JUDGING.(For judging scale, see Page 143.)

DIVISION 269—CAKE AND COOKIES

One-half dozen

Class

1. Cupcakes, any variety
2. Cookies, any variety

Class

3. Cake, any variety (1/2 plus 1 slice)

DIVISION 270—PIES

Minimum Size - eight-inch pie (measurements from outside rim). DO NOT CUT PIE - NO FOIL PANS.

Class

1. Any variety

DIVISION 271—CONFECTIONS

One-half pound

Class

1. Any variety

DIVISION 272—DECORATED CAKES

1. Designs will be judged for originality, suitability, and color harmony. Texture of materials used and practicality will be considered.
2. Since only decorations are being judged, something other than cake may be used as a base, providing it resembles the real article.

Class

1. Any variety

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PRESERVED FOODS

1. Exhibitor must home prepare all entries in these Divisions.
2. Each entry in these divisions shall have been made or produced by the exhibitor. Entries shall be made on Junior Department entry forms provided by the Fair. The signature of a parent or guardian is required.
3. State and Local Rules and Regulations apply to all entries and score cards in corresponding Senior and Junior Department classes shall be used unless otherwise provided in these divisions.
4. Exhibitors who are enrolled in any junior organization for which classes are offered elsewhere are not eligible to enter in these divisions.
5. Entry sheet must list the type of product (fruit, vegetables, preserves, etc.) and the method of process used (canning, freezing or drying). Low acid foods must be canned under pressure. Dried products should be wrapped in clear plastic or sealed jars. No paraffin seals. All canning exhibits must be in sealed jars. No paper or cloth decorations on lids. Must follow UC Standards.
6. LIMIT: An exhibitor may not enter more than 12 entries total. Each entry must be a different product or the same product preserved by a different method. Jar labels should list type of product and process (i.e., Apricot jam, pectin method; Apricot halves, water bath processed; frozen green beans, blanched one minute, or not blanched and to be used within three months).
7. Exhibitor limited to beginning or advanced, but not both.
8. DANISH SYSTEM OF JUDGING. (For judging scale, see Page 143.)

DIVISION 273—CANNING

Class

1. One jar, any item

DIVISION 274—DRYING

Class

1. Any Other